

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	9	09 / 06 / 2018		Wendy's	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	10:45am	12:45pm	Quick Service Foods, Inc.	
Investigation			A	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				180001166		Lot 82-1-5-R10 #302 So Route 4 Ste 320 Agana Shopping Center, Hagatna Guam	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
Restaurant				8	475-8800	1	3
						No. of Repeat Risk Factor/Intervention Violations	
						0	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle or mark "X" designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision											
1	<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			6	16	<input checked="" type="checkbox"/> OUT	N/A	N/O	Proper cooking time and temperatures	6
Employee Health											
2	<input checked="" type="checkbox"/> OUT	Management awareness; policy present			6	17	IN	OUT	N/A	Proper reheating procedures for hot holding	6
3	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion			6	18	IN	OUT	N/A	Proper cooling time and temperature	6
Good Hygienic Practices											
4	<input checked="" type="checkbox"/> OUT	N/A	N/O		6	19	<input checked="" type="checkbox"/> OUT	N/A	N/O	Proper hot holding temperatures	6
5	<input checked="" type="checkbox"/> OUT	N/A	N/O		6	20	<input checked="" type="checkbox"/> OUT	N/A	N/O	Proper cold holding temperatures	6
Preventing Contamination by Hands											
6	<input checked="" type="checkbox"/> OUT	N/A	N/O		6	21	<input checked="" type="checkbox"/> OUT	N/A	N/O	Proper date marking and disposition	6
7	<input checked="" type="checkbox"/> OUT	N/A	N/O		6	Consumer Advisory					
8	IN	<input checked="" type="checkbox"/> OUT			6	22	IN	OUT	<input checked="" type="checkbox"/> N/A	Consumer Advisory provided for raw or undercooked foods	6
Approved Source											
9	<input checked="" type="checkbox"/> OUT				6	Highly Susceptible Populations					
10	IN	OUT	N/A	<input checked="" type="checkbox"/> N/O	6	23	IN	OUT	<input checked="" type="checkbox"/> N/A	Pasteurized Foods used; prohibited foods not offered	6
11	<input checked="" type="checkbox"/> OUT				6	Chemical					
12	IN	OUT	<input checked="" type="checkbox"/> N/A	N/O	6	24	IN	OUT	<input checked="" type="checkbox"/> N/A	Food additives: approved and properly used	6
Protection from Contamination											
13	<input checked="" type="checkbox"/> OUT	N/A			6	25	<input checked="" type="checkbox"/> OUT			Toxic substances properly identified, stored, used	6
14	<input checked="" type="checkbox"/> OUT	N/A			6	Conformance with Approved Procedures					
15	<input checked="" type="checkbox"/> OUT				6	26	IN	OUT	<input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, and HACCP plan	6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water											
27		Pasteurized eggs used where required			1	Proper Use of Utensils					
28		Water and Ice from approved source			2	40				In-use utensils: properly stored	1
29		Variance obtained for specialized processing methods			1	41				Utensils, equipment and linens: properly stored, dried, handled	1
Food Temperature Control											
30		Proper cooling methods used; adequate equipment for temperature control			1	42				Single-use/single-service articles: properly stored, used	1
31		Plant food properly cooked for hot holding			1	43				Gloves used properly	1
32		Approved thawing methods used			1	Utensils, Equipment and Vending					
33		Thermometer provided and accurate			1	44				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	1
Food Identification											
34		Food properly labeled; original container			1	45				Warewashing facilities: installed, maintained, used; test strips	1
Prevention of Food Contamination											
35	<input checked="" type="checkbox"/> X	Insects, rodents, and animals not present			2	46				Nonfood-contact surfaces clean	1
36		Contamination prevented during food preparation, storage & display			1	Physical Facilities					
37		Personal cleanliness			1	47				Hot & cold water available, adequate pressure	2
38		Wiping cloths: properly used and stored			1	48				Plumbing installed; proper backflow devices	2
39		Washing fruits and vegetables			1	49				Sewage and wastewater properly disposed	2
Documents and Placards											
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.											
Person In Charge (Print and Sign) <u>JOYCE HARBONG</u>											
Date: <u>09/06/2018</u>											
DEH Inspector (Print and Sign) <u>T. SHIMIZU</u> <u>J. GARCIA</u>											
Follow-up (Mark one): <u>YES</u> <u>NO</u> Follow-up Date: <u>09/16/2018</u>											

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ESTABLISHMENT NAME Wendy's		LOCATION (Address) Lot 82-1-5-R10 #302 So Route 4 Ste 320 Agana Shopping Center, Hagatna Guam
INSPECTION DATE 09 / 06 / 2018	SANITARY PERMIT NO. 180001166	PERMIT HOLDER Quick Service Foods, Inc.

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Raw shelled eggs/walk-in chiller	38.5	Chicken breast/prep table warmer	161.5
Parmesan cheese/walk-in chiller	38.0	Fried breaded chicken/prep table warmer #2	183.5
White cheddar cheese/walk-in chiller	39.0	Grilled chicken breast/prep table warmer #2	158.0
Ground beef/walk-in chiller	41.0	Chili/warmer at service area	162.0
Rice/rice cooker	147.5		
Breaded chicken breast/chiller near the fryer	28.0		
Raw beef patties/chiller near the fryer	28.0		
Raw chicken breast/bottom chiller at prep area	33.5		
Cooked beef patty/cooktop	170.5		
Cooked bacon/prep table warmer	144.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A regular inspection was conducted in response to complaints #18-107, 18-140A, and 18-146 regarding an insect found in chicken caesar salad, hair found in the grilled chicken wrap, employees not wearing hair nets, and water leaking from the ceiling in the dining area. Evidence to support some of the complaints were observed. (Water stained ceiling tiles above the condiments station in the dining area, and the presence of a fly in the kitchen. Per the PIC Joyce, renovations of the dining area are scheduled within the month to address the ceiling and the general dining area.) Previous inspection was conducted on 3/27/18 (1/A). Previous violation #52, was corrected. The following violations were observed:	
8	No hot water provided and hand washing sink near the ice machine is blocked by equipment and inaccessible. Hot water shall be provided and hand washing sinks shall be made accessible to promote proper hand wash hygiene.	9/16/18
35	The presence of a fly in the kitchen was observed. Outer openings shall be properly sealed and secured to prevent the entry of pests.	10/6/18
52	Ceiling tiles over the condiment station in the dining area are stained from leaking water. Walls, floors, and ceilings shall be maintained to prevent physical hazards.	10/6/18

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <i>Joyce Narong</i>	Date: 09/06/2018
DEH Inspector (Print and Sign) <i>T. Shimizu</i> <i>J. Garcia</i>	Date: 09/06/2018

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